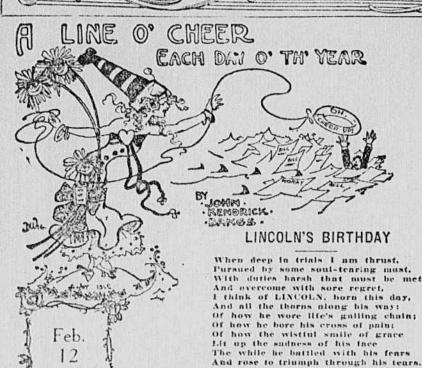
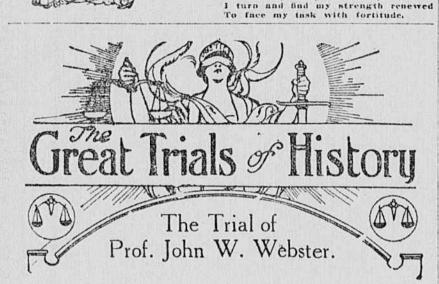
Interest to Every Woman





And when I think how his great heart All uncomplaining bore its part,

were and water and under water.

Finally it was learned that Dr.
Parkman had had an appointment with
Professor Webster on the eventful Friday in the latter's rooms in the Medical College of Boston, in which institution he lectured. It took consistertuition he lectured it took can be used to ter tuition to test the tuition of the consistertuition he lectured it





HAVE YOU SEEN THE New Method Gas Ranges Harvard

PETTIT & CO.'S?

The sale you have been waiting for is on. Bargain Tables for the whole the



HAMMOND

Flowers of Guaranteed Freshness." Tel. Malison 630.

The Comet Heater

in Richmond. Prices, \$18.50 and of the water until served.

Buttered Toast Kippered Herring

Luncheon. Veal Chops Veal Chops
Baked Beans with Tomato Sauce
Cake Tea

Dinner. Chicken Broth with Rice Fried Chicken Creamed Potatoes Lettuce and Tomato Salad Lemon Pie Co



The fashionable sash pocket to hang from the waist can be attached or removed instantly.

USEFUL OLD CLOTHES

Headaches. Biliousness.

neighbors. Scientific testimony was also given by Professor O. W. Holmes and others, and the court sat eight or nine hours each day. The testimony was of a most deeply interesting and executive there are the professor of the court sat eight or nine hours each day. The testimony was of a most deeply interesting and executive there are the professor.

was of a most deeply interesting and exacting character,

It was brought out that the cause of the murder was a dispute over the payment of a debt that Webster was owing to Dr. Parkman. Through all the protracted trial the prisoner maintained a perfect composure, and previous to the charge of the Judge Webster addressed the jury explaining.

sinuations he had made and with no intent to seriously harm him. So plain, hewever, were the facts involving his guilt that he was compelled to pay the extreme penalty of the law within full view of the classic halls of Harvard.

THE SCIENCE OF FRYING

Told in a Quartet of Principles That Cover the Subject.

Moisture causes hot fat to splutter and spoils the color and crispness of the article fried, therefore have all

foods to be fried as dry as possible.

Food placed in fat before it is the

right heat becomes greasy, sodden, in-digestible and barlly colored; there-tore wait till a faint bluish smoke

ing from the food, and overheated fat makes the food fried in it very un-

wholesome; therefore, be careful the fat sees not become overheated and burn. If the smoke rises very thickly the fat is too hot, and if the pan is

not removed from the fire it will burst

es from the fat before putting in

Constipation.

Biliousness. Constination. Ayer's Pills. Ayer's Pills.

Ayer's Pills. If your doctor says this is all right, remember it! Lowell Must

Save 25 Labels from

Eat Mor Bread

vious to the charge of the Judge Web-ster addressed the jury, explaining away the evidence against him and as-serting his innocence.

The jury brought in a verdict of guilty after several attempts to have this verdict set aside, and when this was found impossible of accom-plishment, Prefessor Webster con-fessed his guilt, but he said he was provoked to strikting Parkman at in-sinuations he had made and with no sinuations he had made and with no and get a pair Steel Ball-Bearing Roller Skates for 79c in cash.

> Get Your Baby One of our 1914 Carriages. 25

Rothert & Co.



PURITY ICE CREAM Same Quality Every Day. Monroe Inst.

Very hot fat seals the outside of the food to be fried at once, preventing grane scaking into or juices essap-Hopkins Furniture Co. 7 West Broad St. Cash or Credit.

OYSTERS

BY FRANCES MARSHALL.

Here are some oyster recipes to suggest variety to the lover of that appetizing bivalve. Oyster cocktails are made in this way: Put the oysters in cocktail glasses and cover them with a dressing made of equal parts of lemon juice and tomato catsup flavored with a dash of Worcestershire sauce, salt to taste and some cayenne pepper. Small oysters are better than large ones

for cocktails. Grilled oysters call for large one. Put them in a bowl with some melted butter, pepper and salt, and leave them there for half an hour. Remove them and around each oyster wrap a slice of lean bacon, rolled first in minced parsley and buttered bread crumbs. Run a skewer through as many oysters as it will hold and broil them qucikly over a hot fire.

Serve on this elies of hot buttered to be a bacon, rolled as many oysters as it will hold and broil them qucikly over a hot fire. Stewed Onions Serve on thin slices of hot buttered toast.

smelted butter, peoper and salt, and leave them there or half that give it is minced parsiey and buttered bread crumbs. Run a skewer through as many oysters as it will hold and broil them queltly over a hot fire.

Serve on thin silese of hot buttered toast.

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Serve hot have tended in the serve hot serve h

of kitchen economies declares the prime idea is the saving of space as a means of cutting expenses. To this end some surprising schemes have been devised in recent years. The idea is to get everything within easy reach of the worker's hands, avoiding the ne-cessity of frequent trips across the room in the preparation of food, or, when meals are being served, from kitchen to dining-room. Chief among the space savers is the kitchen cabi-

It is difficult to ventilate a small dining-room that is too filled with din-ner guests. The windows, all of them, should be opened wide for several hours in the afternoon, but they should be partly closed long enough before dinner so that the room can becomnormally warm. Nothing is more in-hospitable than to have rooms where the women will appear with bared arms and shoulders only half warm. At least one window should be left open a little at the top and a little at t. bottom, before and during dinner. A screen can be so placed that no draught

A fireplace is an aid to hospitality, not only & cause of the hospitable glow given by a good open fire, but because of the fresh air which the suction from of the fresh air which the suction from the chimney draws into the room. A window in an adjoining room through which the fresh air can come should be left partly open.

Never leave a door at the head of a stairway open when there are guests on the floor below, unless all doors en-tering the hall are closed. A door open at the head of a stairway can create such a draught that it brings real discomfort, perhaps danger, to any one sitting in its path.

A good way to ventilate a room which seems close is to open a window wide both top and bottom, and then rapidly swing a door in an opposite wall back and forth. This swinging creates a tuction that pulls the stale air out of the corners and pulls fresh air in the window.

Of course fresh air is essential to heal h and comfort, at least in our modheal'h and comfort, at least in our modern opinion. In the old days it was customary to burn various scents to freshen the air of the rooms, which were, in cold weather, necessarily shut up for the sake of warmth. It is said that both Napoleon and Josephine strongly disliked artificial scents, so that the only thing they would have burned in their rooms was vinegar. Today, if after airing, a room seems close—perhaps because of a heavy, moist atmosphere outdoors—try oracing the atmosphere outdoors—try oracing the atmosphere in this way: Fill a cup with boiling water and drop four or ave dreps of oil of lavender in it. The resulting freshness is invigorating.

Roantree-Sutherland-Cherry Corp.

Roantr

Furs are also shaped and molded.
Such soft peltry as seal, as well as moleskin and white coney, where ermine is not available, are often in kilmono shape, three-quarter length, saving insets put in to form almost a round shawl-like drapery. Good style is shown in some of these wraps of skins that have the body of one kind of pelt and the flounce, collar and cuffs of contrast. Nothing is too striking for some of the Riviera in white fur; for the little frocks are so thin and flimsy that a warm covering is essential for afterward cage, said recently he was positive turkey the following ingredients are

TWO SORTS OF STUFFING

The street of the marrier and in the value and a street was made to a ratificate of the marrier and the three was the covered by the marrier and the value and the value and the street was made to a ratificate of the marrier and the value and the

often difficult to see the subtle differ-ences between a tango-tea creation and

a real evening frock.

The cloaks aforesaid are one of the happiest inventions of the day and add a g ent deal to the picturesqueness of one's salon. For, needless to say, no one dreams of leaving her magnificent in as regally as one's height and the tightness of one's skirt will permit, whapped in one's beautiful outer garment, and drops it negligently about one as soon as one sits down. To the velvet and furs to the tender mercies of cloak-room attendants. One sweeps in as regally as one's height and the one as soon as one sits down. To that end the lining of the cloak must be quite as, if not more, charming than the other side.



and when wife or mother com-

plains of tatigue, nervousness, loss of appetite or energy, she needs rest, out-of-door exercise and building up.

The first thought should be Scott's Emulsion, which is medicinal food free from alcohol or narcotics. Its nourishing force quickly fills hollow cheeks, builds healthy tissue, enriches the blood, restores the healthy glow overcomes languor and makes tranquil nerves.

vercomes languor and takes tranquil nerves.

Nothing equals or compares with Scott's Emulsion for just such conditions, but insist on SCOTT'S. At any drug store 18 114

THE REINACH CO., Inc.

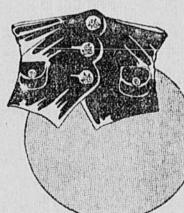
107 E. BROAD STREET MILLIN'ERY-Women's and Misses' Outer Apparel.

New Indian Animal Stories

Why the Grasshopper Learned to Croak.

By John M. Oaklaon.

Long time ago, in the late afternoons, when the summer was on the
land, there used to come to the ears
of the little Indian boys and girls a
plan—the best talk they had heard



The Girdle's the Thing.

-Note it. -See it expand.

-Note Its colors.

-Consider its importance,
-It grows in depth right along. —It may reach from armpits to hips.
—It should begin a bit above the natural waist line.

dued stripes.

FASHIONS AND FADS

For winter sporting wear nothing is prettier than the white veloutine suits, with collars and cuffs of dark fur. When an evening wrap is brilliant in color and trimmed with sumptuous furs, its lines should be absolutely simple.

A French blouse of crepe de chine has irregularly shaped revers of hand-kerchief linen, underlaid by larger re-

vers of net.

Some of the latest coats have little

satin waistcoats to match their pleated tunics. In such cases the coats come nearly to the waist.

The long serge coat, plainly tallored and very practical is as much as ever in request for common wear, now that spring is approaching.

The new spring hats have trimmings set on at every conceivable angle. The

set on at every conceivable angle. The chief thing is that they should look as if the hat were a distant relation. Most of the new spring hats look as if the wearers had put crowns on their heads and filled in the tops of the crowns with pleated net or little cur-

feathers.
Some of the new lingeric dresses are unde of hand embroidery, and yet are very simple for the reason that they have straight tunic skirts and kimo-

made of the silver and gold tinsel ribbons, softly crushed up.

The richest dress trimmings are of act embroidered with beads, wool, silk and gold thread all at once.

Among the new sultings is the one with the chicken-foot check, called "pied de poule." It is very smart.

In Paris the tollettes for afternoon and casino wear are of the lightest and most Directoire-ish styles.

Jet is seen on almost all dresses and evening headgear. It makes a scintillating background for paradise plumes.

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SYDNOR & HUNDLEY SEVENTH AND GRACE STREETS.

\$26.75-NEW ORLEANS AND RE-TURN-\$26.75. \$23.55-Mobile and Return-\$23.55

VIA NORFOLK & WESTERN RY. Tickets at above greatly reduced rates will be sold February 17 to 23, inclusive, good for return passage until March 6, extension of limit to March 23, 1914, upon payment \$1.00 additional. See that your tickets read via Norfolk and Western Railway. Least changes. Full information company's office, 838 East Main Street, Richmond, Va. Phone Madie

C. H. BOSLEY, District Passenger Agent.



son 487.

Children's Glasses

Often get bent and crooked, thereby destroying to a great extent the value of the lenscorrection.

We are always glad to adjust glasses without charge, and will be pleased to have your boy or girl come in regularly for this service.

We make a specialty of promptly and accurately filling OCULISTS' PRESCRIPTIONS. Our service is the best there

is, for it is a specialty with us. G. L. Hall Optical Co.

"Eyeglass and Kodak Experts," 211 E. Broad Street.

they | Country Bacon, 1b.18c

no-sleeved waists. Lovely girdles for evening gowns are made of the siver and gold tinsel ribbons softly asserbed waists. So Ullman's Son

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SEVENTH AND GRACE STREETS.